

10/585490

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
21 July 2005 (21.07.2005)

PCT

(10) International Publication Number
WO 2005/065469 A2

(51) International Patent Classification⁷: A23L 1/318,
A23B 4/18, A23L 1/39

(21) International Application Number:
PCT/NL2005/000008

(22) International Filing Date: 7 January 2005 (07.01.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
04075059.8 8 January 2004 (08.01.2004) EP

(71) Applicant (for all designated States except US): VAN
GOOR'S SLAGERIJ V.O.F. [NL/NL]; Hoofdstraat 89,
NL-7921 AE Zuidwolde (NL).

(72) Inventor; and

(75) Inventor/Applicant (for US only): VAN GOOR, Johann,
Wilhelm [NL/NL]; Hoofdstraat 89, NL-7921 AE Zuid-
wolde (NL).

(74) Agent: WINCKELS, J.H.F.; Johan de Wittlaan 7,
NL-2517 JR Den Haag (NL).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO,
SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,
GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— without international search report and to be republished
upon receipt of that report

For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: MEAT MARINADE COMPRISING FAT AND PROTEIN AND SNACK-SIZE MEAT PIECES

(57) Abstract: This invention relates to a process for improving the texture and juiciness of a meat product intended for cooking, among others of those intended for frying. In particular, the invention relates to a novel marinade for improving the tenderness and mouthfeel of a meat product. Provided is a meat marinade comprising a fat and a protein wherein said fat is present in an amount of about 0.1 -25 percent by weight (w%) of the marinade, preferably 0.3-20 w%, more preferably 0.5-10 w%, and wherein said protein is present in an amount of about 0.05 -10 percent by weight (w%) of the marinade, preferably 0.8 - 6 w%, more preferably 1-5 w%. Said marinade may comprise a fat- and protein-containing dairy product, such as cooking cream. Also provided is a method for improving the tenderness of a meat product, comprising marinating said meat product with a marinade according to the invention.



WO 2005/065469 A2